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TITLE: OIL IN WATER EDIBLE MICROEMULSION

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ABSTRACT:

PROBLEM TO BE SOLVED: To obtain such an emulsion that when the emulsion is applied on an article of food and irradiated with microwaves, the food is made crispy and changed into brown, by incorporating water, an oil having specified interfacial tension, and a nonion hydrophilic surfactant.

SOLUTION: This emulsion contains (A) at least water by 80wt.%, preferably 80 to 92wt.%, (B) up to 10wt.%, preferably 2 to 10wt.% of oil having 0.1N/m interfacial tension, preferably 0.0185N/m against water, and (C) a nonion hydrophilic surfactant. The component (B) preferably has 27 to 35mPa.s viscosity. As for the component (B), an oil containing a medium-chain triglyceride having 8 to 10C fatty acid such as a triglyceride of coconut fatty acid with 8 to 10C fraction and 5% linoleic acid is preferably used. The component (C) preferably consists of polysorbate-20 and sorbitan-20 with 5:1 mixing ratio. Moreover, an amino acid selected from glycine, L-serine, lysine and alanine is preferably compounded in the objective emulsion.

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